

AQUACULTURE 2010 SESSIONS																
Day/Time	Room 1	Room 2	Room 3	Room 4	Room 5	Room 6	Room 7	Room 8	Room 9	Room 10	Room 11	Room 12	Room 13	Room 14	Room 15	Day/Time
Tue Mar 2 8:30 - 10:00	Opening & Plenary															Tue Mar 2 8:30 - 10:00
4 units 11:00 - 12:00	1x Multitrophic Aquaculture	30 Ecolabelling		8d Catfish	24a Lipids in Aquaculture and Nutrition	1f Genetics / Genomics	1c Sea Urchins	15d Shrimp Health-Biosecurity/ Contributed	1w Freshwater Mussel Propagation & Restoration	1q Olympia Oyster	7a Advances in Larviculture	29 Shellfish Aquaculture Production	Industry Sessions 1	21 Zebrafish	23a Aquatic Germplasm	4 units 11:00 - 12:00
6 units 1:30 - 3:00		Aquaculture for the Rural Poor	90 Federal Town Hall						15a USMSP	7 Flatfish		1p Vibrios				1v Improving Shellfish Aquaculture Production
8 units 3:30 - 5:30							1d New Shellfish Species for Culture									
5:30 - 6:30	Happy Hours and Posters															5:30 - 6:30
7:00 - 10:00	Student Recp/NSA															7:00 - 10:00
Wed Mar 3 8:30 - 10:00	83 Aquaculture 101	80 15 Years of Aquaculture Drug Approval Successes	86 JSA Sc&Tech Strategic Plan		24d Alternatives to Fish Meal	3 Offshore Aquaculture	4 Physiological Insights Towards Improving Fish Culture II	41 Macrobrachium Contributed / Shrimp Nutrition	1o Geoducks	39 Acidification & Shellfish	7b Stock Enhancement	34 CRSP	79 Industry Sessions 2	21 Zebrafish	1u Shellfish Safety & Water Quality	Wed Mar 3 8:30 - 10:00
6 units 10:30 - 12:00			48 Contributed / Engineering	87 SBGA Industry Update				36 Contributed / Shrimp Nutrition		89 USTFA Industry Update					23b Finfish Genetics / Contributed	6 units 10:30 - 12:00
6 units 1:30 - 4:30	31b Meeting Product with Limited Resources															12 units 1:30 - 4:30
4:30 - 5:30	Posters & Happy Hour															4:30 - 5:30
5:30 - 7:30	NAA Auction															5:30 - 7:30
Thu Mar 4 8:30 - 10:00	82 California Aquaculture Association (CAA) Special Session	92 Yes We Can - Sustainable Aquaculture - Non-Traditional Aquaculture	91 Power of Effect Developing and Managing your Brand	1g Crustacean Diseases	49 Alternatives to Fishmeal - continued	31a Advances in Broodstock Management	97 Physiological Insights Towards Improving Fish Culture II	15b Shrimp Breeding, Genetics, Genomics	1i Mollusc Diseases and Defenses	85 Who Assures the Safety of our Seafood Supply?	7h Baitfish	1l Abalone	98 Industry Sessions 3	51 After the Degree	22 Fish Transportation	Thu Mar 4 8:30 - 10:00
4 units 11:00 - 12:00		13a Non-Traditional Aquaculture	84 Shaping Public Perception	6 Therapeutic Drug Research	647 Policy & Regulation - continued			10b Ornamentals Contributed		54 SCORE		7g Pompano		44 Water Quality Non Shrimp Contributed		4 units 11:00 - 12:00
6 units 1:30 - 3:00			93 Professional Development		45 Extension - Education - Cont			1t Best Mgmt Practices					1k Crabs and Lobsters		27 Life Cycle Analysis	6 units 1:30 - 3:00
8 units 3:30 - 5:30																8 units 3:30 - 5:30
7:00 - 10:00	Presidents' Reception															7:00 - 10:00
Fri Mar 5 8:30 - 10:00	5 Progress in Marine Recirculating Aquaculture Systems	13a Non-Traditional Aquaculture-continued	81 Changes in State and Federal Fish Health Regulations	38 Shellfish Contributed	24b Feed Additives for Health	37 Freshwater Finfish Contributed	1m Quagga Mussels in the Western United States Contributed	40 Shrimp Production Systems & Water Quality	1j Primary Productivity and Bivalve Aquaculture	1h Shellfish Stock Enhancement	7i Tuna Culture	17a Parasites and Fish Health	8b Tilapia Research and ATA Update	16a The Role of Biotechnology in Sustainable Aquaculture	11a Market Efficiency: Implications for Global Competitiveness	Fri Mar 5 8:30 - 10:00
6 units 10:30 - 12:00																6 units 10:30 - 12:00
6 units 1:30 - 3:00		26 Production of Oil Products from Algae	32 The Culture of Imperiled Species	46 Iranian Aquaculture						35 Marine Finfish Contributed				50 Women in Aquaculture	11b Recent Experience for New Culture Candidate Species	6 units 1:30 - 3:00
8 units 3:30 - 5:30																8 units 3:30 - 5:30
5:30 - 6:30	Closing Cocktail															5:30 - 6:30